

EVANGELICAL
CHURCH NEWS

The brotherhood and the Women's Aid will hold a joint Pot Luck supper on Tuesday, September 14 at 8 p.m. Movies taken at the plaque will be shown.

Mr. and Mrs. Fred Lenz were the Saturday evening dinner guests of Mr. and Mrs. Clarence Konopacki of Detroit.

On Sunday, September 6, Mary Myrtle Getz was baptized with Mr. and Mrs. Fred Lenz sponsoring her. A reception and dinner was held in the afternoon at the home of the Lansing E. Goerner, grandparents of Mary Ellen.

W.S.C.S. PROGRAM
WILL FEATURE
BORNEO SPEAKERS

A most interesting program has been arranged starting with a style show of aprons, given by

Mrs. William Harris, who is in charge of the fancy work booth at the Fair. During lunch, fashions and styles in aprons from the practical big ones to the tiny wisp of organdy covering the hostess' frock of day will be shown.

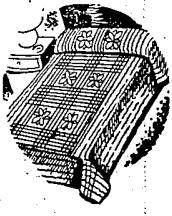
The main speakers of the meeting will be Rev. and Mrs. F. H. Sullivan, whose topic will be "Our Experiences in Borneo." Reverend Sullivan is now pastor of the Lincoln Park Church in Flint, Michigan but from 1909 to 1932 he and Mrs. Sullivan served as Missionaries in Borneo. During the years 1926 to 1928 Reverend Sullivan was District Superintendent of the Singapore District. Their wide experiences make them very interesting speakers.

Mrs. George Newlin will be Chairman of Publicity for the Christmas Bazaar.

The Executive Committee of the W.S.C.S. will meet at the church at 11 o'clock, preceding the luncheon and meeting on Thursday, September 17.

Sue Important

Long before the canal was built, the town of Sue was an important shipping point.

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Many styles in a wide range of beautiful colors. You will be delighted at the added attractiveness it will give to your room.

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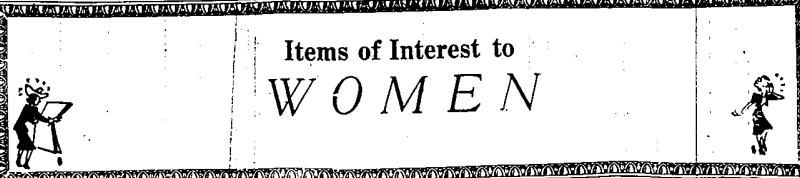
FRI., SAT., SUN., MON.



Also—



TUES., WED., THURS.

THIS WEEK
AT YOUR LIBRARY

HOURS:
Wednesday—11:30 a. m. to
1:30 p. m.—3:00 p. m. to 9:00 p. m.
Saturday—2:00 p. m. to 9:00 p. m.

The Boston Cooking School Cook Book—Fannie Merritt Farmer.

This is the latest revision of this well known cook book and our library is most happy to have it.

Many of the recipes have been revised and the menu's changed. This new edition emphasizes the importance of basic recipes, which are a valuable aid to cooks of long standing as well as beginners.

The book includes recipes to suit all pocket books and tastes. When the thought comes "what will I have for dinner?" it's time we consult a good cook book and try something different on our family. Makes a nice gift for a bride or that "hard to get for" person.

The Book of Cowboys—Holling C. Holling. What boy and girl doesn't know what cowboys do and what they wear? But do they know why he wears high heeled boots or a cowboy—or those fascinating, cumbersome chaps? There is a reason for each and a story behind that reason. Many of the stories go back to when the West was the real wild and wooly place that children of today "playland" it is now. Back to when only Indians and Indians roamed the plains.

Follow the adventures of Peter and Barbara Ann, who are "innocent as lambs," and learn as they did about the exciting life of the cowboy.

Miracle on the Congo—Ben L. Wilson. This is the new book at our library and the first actual report of the Free French Front. Mr. Burman, after the fall of France, was the first to reach the French Front at Brazzaville in Equatorial Africa. It was from there that he sent his now famous cables telling of the treachery of the Vichy regime, and how the real France was being reborn in the fever-ridden Congo.

Statements and prophecies that Mr. Burman has made have proven startlingly true. No one was more startled by the fall of France than he, and when the leaders of the free French movement stated they would resist the Armistice, he sought them out and learned the truth. He arrived at their hidden headquarters after many miles of travel, through some parts never before entered by white man.

This book answers many questions regarding the policy of the Vichy Government—it describes Brazzaville, humid village of ebony and ivory, suddenly grown to international importance. The equatorial forest and its pygmy inhabitants are vividly pictured.

Not a novel, but so interestingly told, that your attention never wavers and we gain a clear understanding of the inside battles being fought to save all from man.

The Smiler With the Knife—Nicholas Blake. With each succeeding novel, Nicholas Blake's reputation as a writer of real mystery thrillers, has not been reached. People who can't pass a life insurance test, should never read this gripping story of murder and mystery.

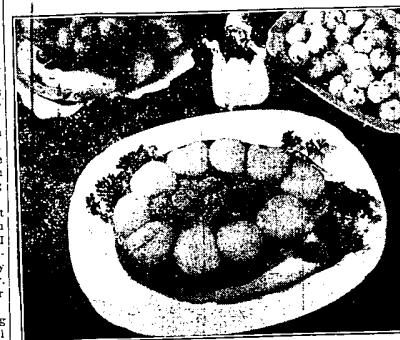
The story is inspired by a plot to set up a dictatorship in England in the year 1944—and offers fans of Nicholas Blake a full measure of thrills and a new heroine—Georgia, clever wife of Nigel Strangeways. Her adventures in pursuit of a master-criminal lead her into sharp-witted conflict with a suave and sinister gentleman with whom she gambles her life and the fate of the Empire. Good reading for those nights when you can sleep.

Spring is also known as the season of love—but many will contest that statement. Love can germinate in any degree of temperature and burst into full lovely beauty in any season of the year.

We slip from Spring into Summer with nothing but the calendar to tell us—unless it's the warm lush abundance of everything. The birds are busy with their young and the days are long to give Mother Nature time to get her work done.

Everything is pushing and striving to their limit to develop and ripen to maturity. Summer showers wash and clean the earth as nothing else can. And how

HAM AND FRUIT GARNISH



A delicious center cut slice of ham, garnished with apricot halves makes a savory dish for any meal. It is especially suited for the meal in a hurry or for the Sunday evening meal where something tasty and easy to prepare is wanted.

The combination of meat and fruit is usually a tasty one, and ham takes especially well to the flavors from the source of heat, so that by the time one side is nicely browned the meat will be half done. And braise on second side. Allow twenty to thirty minutes for broiling a ham slice 1 inch thick and fifteen minutes for broiling a slice $\frac{1}{2}$ inch thick. If the ham slice is one which requires less cooking, shorten the length of time for broiling.

Baked Ham Slice
Clip fat several times around

the edge to prevent curling. Place the slice on a rack about three inches from the source of heat, so that by the time one side is nicely browned the meat will be half done. And braise on second side. Allow twenty to thirty minutes for broiling a ham slice 1 inch thick and fifteen minutes for broiling a slice $\frac{1}{2}$ inch thick. If the ham slice is one which requires less cooking, shorten the length of time for broiling.

Baked Ham Slice
Clip fat several times around

AN UNUSUAL CAKE
THAT EVERYONE
WILL ENJOY

During the years of the depression, when one half of the population was on the welfare and the other half was trying to keep from getting on, I heard the following: "If a person on the welfare was well known for spending some of their allowance on candy and other luxuries, their reply was that just because they were poor, was no reason for them not liking such things.

That applies to all of us right now in this period of conservatism. Every once in a while it is good for us and good for the morale in general, to splurge a little. When you are in one of those needs, here is something that will raise the spirits of anyone. A unique combination of flavor that is delicious; is combined in this soft, tender cake.

NUTMEG FEATHER CAKE

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cups sugar
3 beaten eggs
2 cups flour
 $\frac{1}{2}$ tsp. Baking Powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. vanilla

Creaming shortening and sugar; add eggs and beat well. Add sifted dry ingredients, alternately with buttermilk and vanilla. Bake in a 10 inch square pan that is 2 inches deep (or its equivalent) in a 375 degree oven for 25 minutes. Top with:

BROILED COCONUT FROSTING
6 lbs. butter
 $\frac{1}{2}$ cup brown sugar
1 rounding tsp. cornstarch
 $\frac{1}{4}$ cup cream (canned milk will do nicely)
 $\frac{1}{2}$ tsp. vanilla
1 cup shredded coconut
Combine all ingredients in small frying pan and let cook for a few minutes over a low fire. Spread on warm cake and brown under the broiler.

MACCABEE NOTES

The many friends of Mrs. Dora Nicholson, District Manager of Southern Oakland County, express their sincere sympathy at the news of the death of her husband, William Nicholson. Though in ill health for many years, Mr. Nicholson attended many social functions as was possible and was liked by all who met him. Burial was in St. Louis, Mo.

The pot luck luncheon on Friday, September 4, at the home of Mrs. Louise Manzel was a grand success with everyone having a good time. Prizes were won as follows: Virginia Spiller won the Luncheon Clot which was raffled off, Mrs. Maggie Callan won the Booby Prize and drew the door prize; Mrs. Ann Becker won first prize and Mrs. Earl Groveson won second prize.

Further information on the Con Roast to be held on Saturday, September 12, at the Bert Callan home on Hubbard Avenue, may be had by calling Mr. Callan at 1367.

Concrete Bungalow
Seventy-year-old Miss Annie Webb has just completed near Narberth, England, a bungalow of concrete blocks, using an old tin can and mallet to form the blocks.

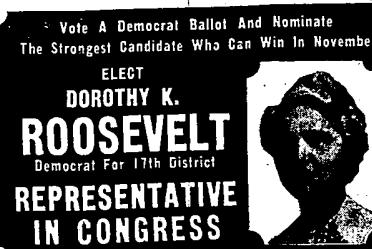


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Pieces—We Match
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—Political Advertisement

to make just a small quantity.

CHILI SAUCE
 $\frac{1}{2}$ bushel tomatoes—1 peck
15 large onions, grind—7
3 red peppers, grind—1
3 green peppers, grind—2
6 stalks celery cut—3
 $\frac{1}{2}$ cup salt— $\frac{1}{4}$ cup
3 pounds brown sugar— $\frac{1}{2}$ lbs.
2 cups vinegar—1 cup
1 lbs. Celery seed— $\frac{1}{2}$ lbs.
3 lbs. mixed spices (in bag)— $\frac{1}{2}$ lbs.
Cook all together until thick, stirring frequently to prevent sticking.

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